



ICON OF THE BAROSSA

The Everest

Shiraz 2016

Heritage

This wine represents the absolute pinnacle of winemaking here at Château Tanunda. We select only the very best grapes from individual vineyard blocks in exceptional vintages, set aside only the finest part of the fermented wines for maturation in the finest French and American oak. We then make a barrel selection to blend of the finest wines to produce the pinnacle, or Everest, of that vintage.

Vineyard

The 2016 vintage comes from the Stonewell, Marananga and Eden Valley sub-regions. Yields are controlled to less than 1ton/acre with careful viticultural management by hand, allowing for optimum ripening conditions and best possible quality Shiraz. Hand picked to small baskets in the cool morning at 10C to ensure the best quality delivery to the winery.

Winemaking

The grapes are hand-sorted, destemmed and fermented in small open stainless steel fermenters over 7 days. We gently hand plunge four times daily for a gentle extraction of aromas, colour and tannins.

After careful basket pressing, the wine is matured in finest French and American oak for 18 months before a further 24 months maturation in bottle before release.

Bottled unfiltered, we recommend decanting before serving.

Note

An intense, enticing nose of rich, red berry fruits and subtle French oak. The wine is incredibly dense and focused with a richness and purity that simply exudes top class Barossa Shiraz. Rich dark chocolate, mocha and cedar spice are all to the fore but the central core is highly focused.

pH:	3.5	Closure:	Cork
TA:	7.2 g/L	Maturation:	18 months in 86% French and 14% American Oak Barrels (33% New) 24 months in Bottle
RS:	0.5 g/L	Peak Drinking:	2020-2038
Alc/Vol:	15%	Winemaker:	Neville Rowe



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